

## GREEK CARROT CAKE // KEIK ME KAROTA (Κέικ με Καρότα)

- 4 large eggs, at room temperature
- 1-to-2 cups granulated white sugar
- 1 cup canola oil
- 2 cups Greek self-rising cake flour (Jotis Farina Red)
- 2 teaspoons baking powder
- 1 teaspoon cinnamon, if using
- 1 teaspoon nutmeg, if using
- 1 1/2 cups packed finely ground carrots
- 1 1/2 cups medium-fine ground walnuts

Grease and lightly flour a round cake pan or a bundt pan. Preheat a conventional oven to 180F.

Cream eggs and sugar on medium-high speed for 10 minutes until they reach a foamy mousse-like consistency. With the motor still running, gradually add in oil until combined.

Sift and whisk dry ingredients together then add into wet mixture. Gently fold in carrots and walnuts using a sturdy wooden spoon, making sure not to overmix.

Spoon batter into prepared pan and level top using a spatula. Bake for about an hour until cake turns a medium golden brown and an inserted toothpick comes out dry if cake starts to brown too fast tent loosely with foil.

Cool in pan for about 20 minutes, invert onto a rack and set aside until it reaches room temperature before storing.

\* Greek self-rising cake flour is used to make Keik Me Karota; traditionally labeled as Farina in Greece and packaged in red. For substitutions for one cup, use 1-cup less 1-tablespoon all-purpose flour whisked with 1 1/2-teaspoons baking powder and 1/3-teaspoon salt (I have not used substitute therefore I cannot guarantee results).

If you are in the U.S., you can find Jotis brand online:

<http://www.christosmarket.com/Farina-Flour-Red-for-cakes-and-sweets-Jotis-p/jot05.htm>

[http://www.mediterraneantastes.com/index.php?route=product/product&product\\_id=494](http://www.mediterraneantastes.com/index.php?route=product/product&product_id=494)